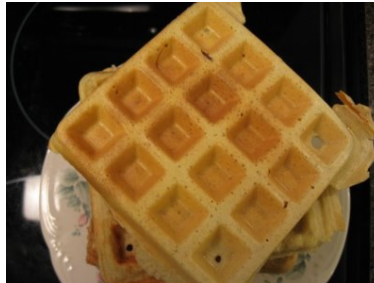




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Kelly's Fast Whole-Grain Waffle "Sandwich" Bread

3/4 cup water
2 eggs
1 tablespoon oil
*1/2 cup all purpose gluten free baking mix
**1/2 cup whole grain flour mix of your choice
1/4 teaspoon baking powder
1/4 teaspoon apple pie spice (optional)

* Kelly uses [Pamela's all purpose baking mix](#), I used my [GF Master Baking Mix](#)

** Kelly recommends using 1/4 cup millet flour and 1/4 cup sorghum flour, or 1/4 cup brown rice flour and 1/4 cup quinoa flakes, a mix of whatever whole grain gluten free flours you have on hand!

Directions:

Turn waffle iron on to warm. (Kelly prefers using a [classic waffle iron](#) as opposed to a ["belgian" waffle iron](#)!) In a medium sized bowl or [4 cup measuring cup](#) whisk together 3/4 cup water, eggs, and oil. In another bowl mix together baking mix, whole grain flours, baking powder, and apple pie spice. Whisk dry ingredients into wet ingredients until fully combined. Mixture may be thicker and a bit lumpier than regular waffle batter, this is okay! Pour batter onto waffle iron and cook as directed for your individual waffle iron. (In my belgium iron it took about 1-2 minutes per batch.) Makes 3-4 (8 inch) round hearty whole grain sandwich bread waffles or about 8 (4 inch) square waffles. Use immediately as sandwich bread! Freeze leftovers. Waffles can be reheated by popping them in the toaster!

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